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Rev. to 11/15/15.

Form No. 763

COOPERATIVE EXTENSION WORK IN AGRICULTURE  
AND HOME ECONOMICS.

U. S. DEPARTMENT OF AGRICULTURE  
AND STATE AGRICULTURAL COLLEGES  
COOPERATING.

STATES RELATIONS SERVICE,  
OFFICE OF EXTENSION WORK, SOUTH,  
(Farmers' Cooperative Dem. Work)

COLD STORAGE HOUSE FOR CURING MEAT ON THE FARM.

Farmers everywhere in the South frequently have trouble in curing their home supply of meat. When the hogs are fat and ready for slaughtering, they frequently have to be kept several weeks before there is seasonable weather for curing the meat. With a simple cold storage plant on the farm, that can be built at a cost of \$75.00, the farmer may be entirely independent of the weather conditions so far as the curing of his meat is concerned.

The following is a plan of a cold storage house that has been used for fifteen years by Mr. J. E. McIntosh of Luraville, Florida, with perfect success:

Plan of Cold Storage.

Size of cold storage ----- 8 x 10 ft.  
Corner studding ----- 4 x 4 in. x 8 ft. long.  
Intermediate studding ----- 2 x 4 in. x 8 ft. long.

Joists nailed on side of studding ( at top) so that when ceilings and weather boarding is nailed on, will leave a continuous air space all around. Ceiling one inch thick is nailed on horizontally, then on this a layer of insulating paper, and on this another like ceiling perpendicularly. On other or outer side of studding a like wall is put on. A beveled door is used, made with like walls and edges lined with felt of convenient size. Two layers of floor with felt between, the floor slanting backward and to center, with gutter to drain room to back end into a U pipe through the wall.

An ice rack as near the top as possible to admit 200 pound blocks of ice.

It requires about 800 pounds of ice per week. It will hold about 5000 pounds of meat when placed in racks on sides.

Cost, about \$75.00.

Cost of running would be the cost of ice and wages of one man.

The walls on both sides, ends and overhead, inside and out, are the same, viz: 2 wooden walls with paper between.



This house can be built by any good carpenter. Care should be exercised to see that the doors are properly constructed so as to give a perfect fit. The size of the house, of course, can be made larger or smaller than the above plan, to suit the farmer's needs.

It is frequently the custom to pack shavings, sawdust or some other material in the open air space between the walls. Experience, however, has shown that it is much better to leave the air space between the walls open, without putting in sawdust or other packing material. A dead air space is one of the best non-conductors of heat.

#### PLAN OF PREPARING MEAT FOR CURING IN COLD STORAGE.

The meat should be cut up (without unjointing hams and shoulders) as soon as possible after killing; salted thoroughly and bulked together, skin side down, in piles. Spread at night; salt again next morning and place in cold storage. Put not over 200 or 300 pounds in each rack to itself. Cross the pieces, leaving ventilating spaces through it.

Temperature should be kept 40 to 48 degrees. All meats weighing less than 15 pounds to the piece will cure in 30 days. Pieces weighing from 15 to 25 pounds will take 45 days, and 40 pounds will take 60 days.

If temperature is above 50 degrees the ice should be put in storage four or five days before the meat is put in, in order to bring it down to 45 degrees. If temperature is 40 degrees or less, the ice and meat can be put in together. The temperature of the meat when put in governs to a great extent the amount of ice required.

One feature that is important is to have a ventilated door to be used to give the meat fresh air when the outside temperature is 40 degrees or lower.

With a cold storage plant, such as outlined above, the farmer can kill and cure his meat with perfect safety any time in the year.

H. E. SAVELY,

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